

Application No.: 09/944,198

Docket No.: 21854-00022-US

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS

Claims 1-10 (Cancelled)

11. (Currently amended) A process of extending the useful shelf life of peeled and cut fruits and vegetables comprising the steps of:

forming an aqueous solution which contains a flavonoid derived from the seeds, fruit or bark of plants in association with ~~a 50 to 150 times its weight of~~ a food grade antioxidant; and, the ratio by weight of flavonoid to antioxidant being 1:50 to 1:150;

dipping, spraying or coating cut or peeled fruits and vegetables with the solution; and

retaining the moisture content of the peeled and cut fruits and vegetables during a packaging operation.

12. (Previously presented) A process as claimed in claim 11, wherein the flavonoid content in the solution is from 0.01 to 0.1 % by weight.

13. (Previously presented) A process as claimed in claim 11, wherein the flavonoid is selected from the group comprising: acerola, quercitin, hesperidin, rutin and flavonoid rich extracts from pine bark, grape seeds, citrus seeds, cranberries, Juniper berries and rosehips.

14. (Previously presented) A process as claimed in claim 11, wherein the solution additionally contains alpha lipoic acid.

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15. (Previously presented) A process as claimed in claim 11, wherein the food grade antioxidant is selected from the group comprising ascorbic acid, erythorbic acid, lipoic acid and salts thereof

16. (Currently amended) A process of extending the useful shelf life of oranges comprising the steps:

extracting the juice from oranges; and
adding ~~alpha~~ alpha lipoic acid and a flavonoid derived from the seeds, fruit or bark of plants to the juice.

17. (Previously presented) A process as claimed in claim 16, where the oranges are navel oranges.

18. (Currently amended) Orange juice produced by the process comprising the steps:

extracting the juice from oranges; and
adding ~~alpha~~ alpha lipoic acid and a flavonoid derived from the seeds, fruit or bark of plants to the juice.

19. (Currently amended) Peeled and cut fruits vegetables prepared by the process comprising the steps:

peeling and cutting fruits and vegetables; and
~~dip dipping~~, spraying or coating the fruits and vegetables with ~~a~~ an aqueous solution which contains a flavonoid derived from the seeds, fruit or bark of plants in association with ~~a 50 to 150 times the weight of the flavonoid of~~ a food grade antioxidant, the ratio by weight of flavonoid to antioxidant being 1:50 to 1:150; and
retaining the moisture content of the peeled and cut fruits and vegetables during a packaging operation.

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20. (Currently amended) A fruit and vegetable preservative composition comprising a flavonoid derived from the seeds, fruit or bark of plants in association with a 50 to 150 times its weight of a food grade antioxidant selected from the group comprising ascorbic acid, erythorbic acid, lipoic acid and salts thereof, the ratio by weight of flavonoid to antioxidant being 1:50 to 1:150; and

retaining the moisture content of the peeled and cut fruits and vegetables during a packaging operation.